

Appl. No. 10/000,209  
Amdt. dated October 1, 2004  
Reply to Office Action of April 1, 2004

**Amendment to the Abstract:**

Please delete the Abstract of the application and replace with the following new Abstract:

## ABSTRACT

The animal meat such as chicken meat or the like is broken in pieces and soaked in water, and thereby fat thereof is removed. Thereafter, the animal meat paste is formed by grinding the fat-removed animal meat along with salt and moisture and the like by the grinding machine. The animal meat paste is preheated up to a temperature of 60°C or less by the joule heat generated by current flowing in the animal meat paste, and thereby the viscosity of the animal meat paste is enhanced and begins becoming sticky. Then, the animal meat paste whose viscosity is enhanced is formed in predetermined shapes by the forming apparatus, and the formed animal meat paste is heated up to a production temperature of 75°C or more by the joule heat generated by current flowing therein from the main heating system.